







# STARTERS

## Jerusalem Artichoke Velouté

Crisp smoked onions, dill oil (V,C)

## Lobster and Prawn Cocktail

Pickled cucumber, tomato confit (CR,W,D,SD,MU)

## Chicken and Wild Mushroom Terrine

Orange and tarragon emulsion, Perl Las cheese scone (W,D,E,SD,Mu)

### **Shallot Tatin**

Truffle and herb cream cheese, toasted hazelnut crumb (V,W,D,H)

# MAINS

## Roasted Pembrokeshire Turkey

Confit leg, pork, apple and cranberry stuffing, bread sauce (W,S,D,E,SD,C)

## Roasted Sirloin of Welsh Beef

Ox cheek and roasted shallot pancake, pink peppercorn béarnaise sauce (W,D,E,SD,C)

#### Fillet of Cod

Leek and saffron mash, cockle popcorn, gribiche sauce (F,M,E,MU,SD,D)

### Wild Mushroom and Smoked Tofu Wellington

Pickled red cabbage, balsamic and pomegranate dressing (V,W,S,SD,C)

# DESSERTS

### Baked Alaska

Merlyn liqueur ice cream, cherry compote (V,E,D,SD,W)

## Christmas Pudding

Brandy and vanilla sauce (V,W,WN,SD,E,S,D)

## **Chocolate Cremieux**

Mulled poached pear, smoked honeycomb (V,SD)

### Welsh Cheese Plate

Perl Las, Pant-Ys-Gawn goat's cheese, Black Bomber and Perl Wen, spiced tomato chutney, grapes, Cradoc crackers (V,W,D,C)

# Freshly Brewed Coffee and Tea

Mince pie (V,W,D,E,SD)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | Lifestyle: Plant-based, (V) Vegetarian